



### Chocolate Charlottes

**ADD** 1/4 cup of water to one package of Pat-a-cake. Pour into cupcake tin and bake. Remove and cool. Fill with sweetened whipped cream. Over this pour hot chocolate sauce.



### Chocolate Layer Cake

**TO** one package Pat-a-cake add 3/4 cup water. Spread batter evenly over bottom of 3 eight-inch pans greased with lard. Bake in a moderate oven to a rich brown, requiring 12 to 15 minutes. Turn cake out of pans on a cloth to cool, then cover with chocolate frosting.



### Sand Tart

**ADD** to one package of Pat-a-cake 1/2 cup water, 2 teaspoons cinnamon. Turn onto a board well floured. Roll thin and brush with white of 1 beaten egg. Sprinkle with cinnamon and sugar. (1 teaspoon cinnamon and 1/2 cup sugar.) Place several nuts in middle. Bake in hot oven.



### Tango Tea Cakes

**MIX** 4 tablespoons of Baker's Cocoa with one package of Pat-a-cake. Add 1 cup of water. Bake in about 1/2 inch thick. When done, cut out with tin cutter, or take to finger, fancy size. Top with boiled icing, adding to it 5 drops of Essence of Peppermint.



### Gingerbread

**TO** one package of Pat-a-cake add 1 1/2 cups flour. Mix with 1 1/2 cups of water. Stir in 1 tablespoon cinnamon, 1/2 tablespoon ginger, 1/2 teaspoon ground cloves, 1/2 teaspoon salt in 1/2 cup molasses. Bake in moderate oven.



### Peach Cookies

**TO** one package of Pat-a-cake add 1 cup peach marmalade, with juice drained off, and 1/2 cup water. Drop onto pan and bake in quick oven.



### Crullers

**ADD** 2 cups of plain flour to one package of Pat-a-cake, and add 2 teaspoons cinnamon. Moisten with two cups of water. Turn the mixture onto a well-floured board. Roll 1/2 inch thick and cut. Fry these in hot fat, deep enough for them to float on top.

## Here are Sixteen New Ways to prepare PAT-A-CAKE

**O**F course Pat-a-cake is perfectly delicious without any trimmings---but most families like variety and these "sixteen ways" are simple and unusually good.

Pat-a-cake is perfect cake batter in flour form. It contains flour, sugar, milk, baking powder, eggs, flavoring, salt and shortening---just the same ingredients you use in making cake the old tedious, expensive way. Every ingredient in Pat-a-cake is the best of its kind, and each one measures up to the highest standard of purity.

You can have Pat-a-cake in the oven in two minutes---all you have to do is mix the contents of one package with three-quarters of a cup of water, pour into tins and bake.

Pat-a-cake is very economical. One package will make a three-layer cake or two small loaf cakes, or eighteen cup cakes. And remember---every Gambrill product carries a money-back guarantee that's your assurance of quality.

You save at least 20 cents when you make your cake of Pat-a-cake.



**C. A. GAMBRILL MFG. CO.**

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### Marble Cake

**TO** one package Pat-a-cake add 1/4 cup water. Stir until light. Divide in two bowls. To one bowl add 1 cup raisins. To the other 2 tablespoons cocoa. Place alternately, 2 portions, in baking tin. Bake 1/2 hour, moderate oven. Icing: Beat egg white until stiff. Add syrup made of cup sugar and 4 tablespoons cold water, cook until it spins thread. Pour syrup into egg white.



### Moravian Cake

**MIX** one package Pat-a-cake with same quantity of flour. Pour in 1 1/4 cups of water. Work dough and roll out thin on flat pan about 1/2 of an inch thick. Cover with brown sugar and sprinkle with cinnamon. Place pieces of butter on top, scatter with well-soaked raisins. Bake 15 minutes.



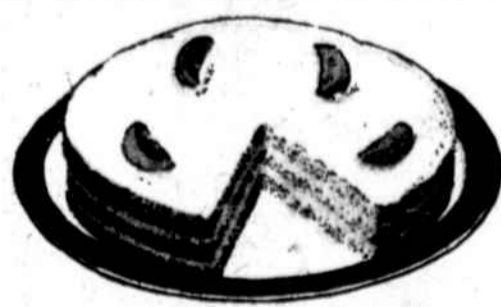
### Fruit Cake

**MOISTEN** a package of Pat-a-cake with 1/2 cup of black coffee. Add one tablespoon of molasses, 1 1/2 lb. raisins, 1/4 lb. citron, 1/2 cup nuts, 1/2 teaspoon salt, grated rind of lemon. Bake in moderate oven.



### Sweet Waffles

**SIFT** one package of Pat-a-cake and add 1/4 cup of quantity of flour and pour in 1 1/2 cups of water. Have waffle iron hot and greased. Pour in about 1/2 of mould full and bake quickly.



### Orange Cake

**MIX** one package Pat-a-cake with grated rind and juice of one orange. Put juice in cup and add enough water to make 1/4 cup. Bake in layers, using boiled icing, or 1 1/2 cups confectioner's sugar moistened with enough orange juice to make it thick enough to spread. This should be put on while the cake is warm.



### Cup Cakes

**TAKE** one package of Pat-a-cake, stir with 1 full cup of water, flavor with vanilla. Bake in gem pans and ice with water icing. Use chocolate to color for chocolate icing; vanilla for white icing; strawberry for pink.



### Jelly Roll

**ADD** 1/4 cup of water to one package of Pat-a-cake. Pour into large roasting pan, 1/2 inch thick. When baked, spread with any kind of jelly and roll over and over. Cover top with powdered sugar or icing.



### Spanish Bun

**INTO** one package of Pat-a-cake stir 1/4 cup cold water and 2 teaspoons cinnamon. Put in 2 jelly tins. Spread over top dressing made of 1/2 cup sugar, 1 teaspoon cinnamon, 2 teaspoons melted butter. Bake in moderate oven.



### Ratapasco Coconut Cake

**SIFT** one package of Pat-a-cake and add 1/4 cup of water. Take a can of Baker's Canned Fresh Grated Coconut or a cup of fresh grated coconut and drain the water out. The coconut is then mixed into the batter of the cake and baked in the usual way.

# PAT-A-CAKE a GAMBRILL Product

